

# THE WOODSPEEN

KITCHEN TABLE



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[WWW.THEWOODSPEEN.COM](http://WWW.THEWOODSPEEN.COM)

## THE KITCHEN TABLE

Situated in the private dining area of our cookery school. Our Kitchen Table is an ideal setting for a very special occasion or an intimate business lunch or dinner for 8 to 14 guests. Watch our Michelin star chefs cook just a few feet from your table, while you enjoy top class service from our Sommelier and our front of house team.

Whether for lunch or dinner, we offer seasonally inspired menus and a fantastic selection of wines and cocktails to suit every occasion.

Let us know your requirements and our team will co-ordinate your private dining event to make this a truly memorable experience.



## OUR KITCHEN TABLE MENUS

Our Executive Chef, Peter Eaton and his team have created menus especially for our Kitchen table, inspired not only by seasons, but also by what we are doing best in our Michelin star restaurant.

We offer 4, 5 or 7 course menus each designed to rotate with the seasons for you to choose from:

Spring menus 20<sup>th</sup> March 2022 - 21<sup>st</sup> June 2022

Summer menus 22<sup>nd</sup> June 2022 - 20<sup>th</sup> September 2022

Autumn menus 21<sup>st</sup> of September 2022 - 31<sup>st</sup> December 2022

Winter menus 1<sup>st</sup> January 2023 - 19<sup>th</sup> March 2023

**Please note that you must select one menu for the whole party, we can adjust the menus to suit any dietary requirements.**



SPRING MENUS  
2022

~ Spring menus 20<sup>th</sup> March 2022 - 21<sup>st</sup> June 2022 ~

4 COURSE SPRING MENU

including our home-made nibbles to start

\* \* \*

Pea and garden mint risotto, pickled shallots, crispy onions

Scorched mackerel, beetroot chutney, watercress, apple salad

Roasted lamb rump, belly fritter, sundried tomatoes  
bacon and white wine sauce

Custard tart, nutmeg ice cream, rhubarb

£105pp

Beverages are not included in this menu

## 5 COURSE SPRING MENU

including our home-made nibbles to start and petit fours at the end  
of your meal

\* \* \*

Pea and garden mint risotto, pickled shallots, crispy onions

Scorched mackerel, beetroot chutney, watercress and apple salad

Roasted lamb rump, belly fritter, sundried tomatoes  
bacon and white wine sauce

Selection of artisan cheeses, home-made crackers and chutney

White chocolate parfait, ginger cake, rhubarb ripple ice cream

Tea, coffee & petit fours

£120pp

Beverages are not included in this menu

## 7 COURSE SPRING MENU

Begin your special occasion with a glass of Champagne and home-made canapes. This delightful menu includes one glass of wine paired to each of the following courses

\* \* \*

Pea and mint risotto, pickled shallots, crispy onions

Scorched mackerel, beetroot chutney, watercress and apple salad

Roasted scallop, home-made black pudding, cauliflower  
caper and shallot dressing

Slow cooked fillet of beef, spring greens, beef cheek cannelloni  
red wine sauce

Selection of artisan cheeses, home-made crackers and chutney

White chocolate parfait, ginger cake, rhubarb ripple ice cream

Dark chocolate fondant, miso cream, cherry ice cream, nut brittle

Tea, coffee & petit fours

£210pp





SUMMER MENUS  
2022

~ Summer menus 22<sup>nd</sup> June 2022 - 20<sup>th</sup> September 2022 ~

4 COURSE SUMMER MENU

\* \* \*

Cornish crab risotto, pickled fennel, lemon emulsion

Burrata and heritage tomato salad, pickled and crispy onion, basil oil

Roasted lamb rump, belly fritter, sundried tomatoes, pea and bacon  
white wine sauce

Mint pavlova, lime cream, balsamic English red fruits

£105pp

Beverages are not included in this menu

## 5 COURSE SUMMER MENU

including our homemade nibbles to start and petit fours at the end of your meal.

\* \* \*

Cornish crab risotto, pickled fennel, lemon emulsion

Burrata and heritage tomato salad, pickled and crispy onion, basil oil

Roasted lamb rump, belly fritter, sundried tomatoes, pea and bacon  
white wine sauce

Selection of artisan cheeses, home-made crackers and chutney

Mint pavlova, lime cream, balsamic English red fruits

Tea, coffee & petit fours

£120pp

Beverages are not included in this menu

## 7 COURSE SUMMER MENU

Begin your special occasion with a glass of Champagne and home-made canapes. This delightful menu includes one glass of wine paired to each of the following courses

\* \* \*

Cornish crab risotto, pickled fennel, lemon emulsion

Burrata and heritage tomato salad, pickled and crispy onion, basil oil

Pan fried scallops, crushed peas, lemon curd, pickled beetroots

Slow cooked fillet of beef, beer braised carrots  
beef cheek cannelloni, red wine sauce

Selection of artisan cheeses, home-made crackers and chutney

White chocolate parfait, miso caramel doughnut  
balsamic English fruits

`Black forest`  
Chocolate fondant, soused cherries, cherry jelly, vanilla ice cream

Tea, coffee & petit fours

£210pp

## AUTUMN MENUS

2022

~21<sup>st</sup> of September 2022 - 31<sup>st</sup> December 2022~

### 4 COURSE AUTUMN MENU

including our homemade nibbles to start

\* \* \*

Pumpkin soup, truffle cheese fritter, balsamic

Scorched mackerel, artichoke, cashew nut puree, apple  
watercress salad

Confit and roasted partridge breasts, smooth pate  
braised red cabbage, creamed potato

Warm chocolate tart, apple and sorrel ripple ice cream

£105pp

Beverage are not included in this menu

## 5 COURSE AUTUMN MENU

including our home-made nibbles to start and petit fours at the end  
of your meal

\* \* \*

Woodspeen smoked salmon, beetroot and celeriac  
horseradish dressing

Wild mushroom risotto, truffle emulsion

Confit and roasted partridge breasts, smooth pate  
braised red cabbage, creamed potato

Selection of artisan cheeses, home-made crackers and chutney

Dark chocolate fondant, miso cream, buttermilk ice cream  
nut brittle

Tea, coffee & petit fours

£120pp

Beverages are not included in this menu

## 7 COURSE AUTUMN MENU

Begin your special occasion with a glass of Champagne and home-made canapes. This delightful menu includes one glass of wine paired to each of the following courses

\* \* \*

Woodspeen smoked salmon, beetroot and celeriac  
horseradish dressing

Wild mushroom risotto, truffle emulsion

Game ballotine, smoked apple and raisin chutney, toasted brioche  
crispy onion

Roasted scallop, home-made black pudding, quince puree

Slow cooked fillet of beef, hispi cabbage, beef cheek cannelloni  
red wine sauce

Selection of artisan cheeses, home-made crackers and chutney

Dark chocolate fondant, miso cream, buttermilk ice cream  
nut brittle

Tea, coffee & petit fours

£210pp

# WINTER MENUS

2023

~ 1<sup>st</sup> January 2023 - 19<sup>th</sup> March 2023 ~

## 4 COURSE WINTER MENU

including our home-made nibbles to start

\* \* \*

Cauliflower risotto, ham hock, walnuts and onion

Cod loin, bacon chowder, cabbage slaw, basil oil

Duck breast, spiced lentils, potato gnocchi, apple sauce

Brandy brulee, vanilla ice cream, almond shortbread

£105pp

Beverages are not included in this menu



## 5 COURSE WINTER MENU

including our home-made nibbles to start and petit fours at the end  
of your meal

\* \* \*

Cauliflower risotto, ham hock, walnuts and onion

Roasted scallops, crispy chicken wings, parsnip, pickled pear

Duck breast, spiced lentils, potato gnocchi, apple sauce

Selection of artisan cheeses, home-made crackers and chutney

Warm chocolate and ale cake, marmalade ice cream

Tea, coffee & petit fours

£120pp

Beverages are not included in this menu

## 7 COURSE WINTER MENU

Begin your special occasion with a glass of Champagne and home-made canapes. This delightful menu includes one glass of wine paired to each of the following courses

\* \* \*

Cauliflower cheese risotto, ham hock, walnuts and onion

Venison salad, sticky balsamic beetroots, feta and parsley

Roasted scallops, crispy chicken wings, parsnip, pickled pear

Slow cooked fillet of beef, hispi cabbage, beef cheek cannelloni  
red wine sauce

Selection of artisan cheeses, home-made crackers and chutney

Coffee mousse, brandy snap, vanilla yogurt  
espresso and sherry syrup

Warm chocolate and ale cake, marmalade ice cream

Tea, coffee & petit fours

£210pp

# KITCHEN

## TABLE SOUVENIRS

At the Woodspeen, we are always creating new products which correspond best to our philosophy and our passion for food and service.

Gifts for your guest for them to take home more than good memories:

Our olive oil	£15 per bottle 50cl
Our branded aprons	£15 per apron
'25 Yards' Woodspeen Gin	£49 per bottle 75cl - 40% ABV
Chocolate box	£6 per box